

Item: **Chili and Macaroni**

Document: **PCR-C-027, Chili and Macaroni, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **220** Component Classification: **PRIMARY**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Uniform mixture of cooked ground beef and elbow macaroni in a tomato-based sauce seasoned with a chili spice blend.
Ground Beef: Brown cooked beef color.
Macaroni: Off-white to light tan color.
Sauce: Reddish-brown color.

Odor: Cooked chili and macaroni in a chili spice blend tomato-based sauce.

Flavor: Cooked chili and macaroni in a chili spice blend tomato-based sauce.

Texture: Ground beef: Moist and tender.
Macaroni: Slightly soft to slightly firm and not pasty.
Sauce: Moderately thick.

Possible Deteriorative Changes

Appearance: Sauce: Moderately darkened, excessively oiling off of fat, excessively thin or thick.
Macaroni: Extremely soft or mushy.

Odor: Rancid, sour.

Flavor: Bitter, rancid, sour, lack of spice and tomato flavor.

Texture: Sauce: Excessively thick or thin.
Macaroni: Excessively soft or mushy.

Unique Examination/Test Procedures

NA

Special Notes

12 October 2012

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(CAM)

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Pasta that has a soft texture is characteristic of this item just as it is with commercially produced canned pasta products.